

Starters To Share

IL TAGLIERE MISTO (serves 4) 28.95	FOCACCIA & OLIVE (serves 2)
With a selection of Italian cured meats, cheeses, tomato bruschetta, grilled vegetables in olive oil & arancini truffle & mushrooms	Oven-baked Italian bread & olives 6.25
TRIS DI BRUSCHETTE (serves 2) 15.95	PANE ALL'AGLIO (serves 2) 6.50
Bruschette mushroom bacon and cream, diced tomatoes and mozzarella, prawns and chili oil	Garlic breads plain, cheese, tomato, or half & half
FRITTURA CALAMARI, ALICI GAMBERI E ZUCCHINE (serves 2) 17.95	
Fried calamari, white bite, prawns & courgette	



Cortomi/Sides

VERDURE GRIGLIATE (V) 4.50	ZUCCHINE FRITTE (V) 4.50
Roasted mediterranean vegetables	Fried breaded courgette
SPINACI SALTATI (V) 4.50	PATATE AL FORNO (V) 4.25
Sautéed spinach	Roasted potatoes
PATATINE FRITTE (V) 4.25	INSALATA MISTA (V) 4.50
Fried chips	Mixed salad
ASPARAGI ALLA GRIGLIA (V) 4.50	BROCCOLI BOLLITI (V) 4.50
Grilled asparagus	Steamed broccoli

Insalata/Salads

	STARTER	MAIN
INSALATA CON POLLO	7.95	14.95
Classic Chicken Caesar Salad		
INSALATA CON ANATRA	7.50	13.95
Smoked duck, avocado & green salad		
INSALATA SEMPLICE (V)	5.95	10.95
Spinach, tomatoes, mushrooms		
INSALATA CON GRANCHIO	7.95	14.95
Crab & avocado salad		
INSALATA CON TONNO	8.50	15.95
Lettuce, black olives & fresh chunky tuna		

Rice

	STARTER	MAIN
RISOTTO AI FRUTTI DI MARE	9.50	17.95
Rice with shellfish and seafood in a cherry tomato sauce		
RISOTTO CREMA DI TARTUFO E FUNGHI (V)	7.50	13.95
Arborio risotto with truffle cream sauce & mushroom		

Starter

TRIO DI ARANCINI 8.95	
Fried rice balls filled with mushrooms & truffle cream, saffron and Nduja, salmon & bechamel	
ZUPPA DELLA CASA (V) 6.50	
Minestrone soup	
LO SFIZIO 9.75	
Apulia Burrata cheese, parma ham & grilled asparagus	
BRESAOLA DI MANZO 9.95	
Thinly sliced, air-dried salted beef served with rocket & parmesan	
POLPETTE & NDUJA 8.95	
Meatballs served with Nduja tomato sauce & toasted bread	
IL MISTO MARE 11.95	
Prawns cocktail, crab & avocado and a fish cake	

Pasta

	STARTER	MAIN
PENNE CON CARNE 9.50 16.95		
With fillet steak, mushrooms, onions & creamy tomato sauce		
SPAGHETTI CARBONARA 8.50 15.95		+2.50
add extra chicken		
FUSILLI AL PESTO DI PISTACCHI E GAMBERI 9.95 17.50		
With pesto, eggs & a touch of cream		
FUSILLI CON POLLO 8.50 15.95		
with chicken fillet cooked with vegetables in a creamy sauce		
LASAGNA 14.95		
Baked layers of pasta, Bolognese sauce, bechamel & cheese		
RAVIOLI ALL'ASTICE 10.95 18.95		
Lobster ravioli served with creamy prawns and lobster sauce		
FARFALLE PANNA E SALMONE 8.50 15.95		
Smoked salmon cooked in a creamy tomato sauce		
RAVIOLI LEGGERI (V) 7.95 14.95		
Ravioli filled with ricotta cheese & spinach, cooked in lemon butter sauce		
SPAGHETTI BOLOGNESE 8.50 15.95		
With ground beef slow cooked in a tomato sauce		
-FRESH PASTA-		
GNOCCHI ALLA BUFALA (V) 7.75 13.95		
Pasta dumpling in rich tomato sauce and buffalo mozzarella		
SPAGHETTI CHITARRA 9.95 17.95		
With seabass tails & prawns cooked with chili olive oil, garlic & cherry tomatoes		
RIGATONI "Genovese" 9.95 17.95		
Slow cooked diced Tuna with extra virgin olive oil, onions & carrots		
MACCHERONI RAGU' 9.50 16.95		
With Rich tomato sauce made from slow cooked mixed meat, drizzled sausage and Pecorino cheese		
FUSILLI CALABRI 7.95 14.95		
With cherry tomatoes, fried aubergines & smoked scamorza cheese		

IL FRESCO (V) 7.95	
Campania buffalo mozzarella, tomato & avocado	
TRITTICO DI MARE 8.95	
Three marinated & smoked fish served with toasted bread	
COSTINE DI MAIALE 9.75	
Spare ribs served in sticky Italian-style sauce	
GAMBERONI GIOVANNI 9.95	
Peeled Tiger prawns with garlic tomato and chili sauce served with bread	
INVOLTINO DI FUNGHI (V) 9.75	
Portobello mushrooms stuffed with spinach, goat cheese and pine nuts served on chili-infused virgin oil crostini bread	
FEGATINI DI POLLO 8.95	
Chicken liver served with grapes, marsala sauce & toasted bread	
GORGONZOLA (V) 8.50	
Blue Cheese, Beetroot Poached Pear & Walnuts	

Mains

POLLO VALDOSTANA O GRIGLIATO 20.95	
Flattened breaded chicken fillet topped with ham & cheese, baked in the oven served with tomato spaghetti OR just grilled & served with lemon sauce potatoes & asparagus	
CARRÉ DI AGNELLO 21.95	
Rack of lamb grilled, topped with pomegranate & red wine juice served with mustard potatoes puree	
FILETTO PRELIBATO 10OZ 38.95	
Classic fillet of beef cooked in brandy and chianti red wine sauce, topped with duck pâté served on toasted ciabatta bread & chips	
TORTINO DI MELANZANE (V) 16.50	
Baked aubergines with eggs, mozzarella cheese, bechamel and croutons served with tomato sauce	
IL TONNO 24.95	
Pan-seared Tuna steak served with lemon sauce & Sicilian Caponata made with aubergines and capers	
LA CODA DI ROSPO 24.95	
Monkfish with cherry tomatoes, sliced potatoes & black olives	
FILETTO DI BRANZINO E GAMBERI 25.95	
Seabass fillet, stuffed with spinach, topped with king prawns accompanied with light lemon butter & white wine sauce	

Pizza

MARGHERITA (V) 11.95	
Tomato sauce & mozzarella cheese	
CAPRICCIOSA 14.95	
Tomato, mozzarella, ham, mushrooms & black olives	
CALABRESE 14.95	
Tomato, mozzarella, nduja sausage & calabrian pepperoni	
ANATRA 13.95	
Smoked duck, hoisin sauce, spring onions, spinach, cucumber & mozzarella	
FIORENTINA (V) 12.95	
Tomato, mozzarella, spinach & egg	
GAMBERI 14.95	
Tomato, mozzarella, prawns, basil pesto & chillies	
VEGETARIANA (V) 12.95	
Tomato, mozzarella, roasted vegetables	
TONNO E CIPOLLA 13.95	
Tomato, mozzarella, tuna & onions	
IL CALZONE 13.95	
Ricotta, pepperoni, mushrooms, tomato & mozzarella - folded	
PIZZA MORTADELLA 15.95	
Mozzarella cheese, Mortadella, and pistachio pesto	
PIZZA GUSTOSA 15.95	
Bufala Burrata, Tomato, Parma Ham, Parmesan shavings	
PIZZA 4 FORMAGGI 14.95	
Mozzarella, Gorgonzola, Fontina, Parmigiano	
SALTIMBOCCA POMODORO MOZZARELLA PROSCIUTTO 11.95	
Pizza Sandwich with tomato, mozzarella & parma ham	



Lunch Menu

Starters

BRUSCHETTA AL POMODORO (V)
Toasted ciabatta served with chopped tomatoes, red onion, basil & olive oil
ZUPPA DEL GIORNO
Fresh homemade soup of the day (please ask your server)
SOUTE DI COZZE
Fresh mussels cooked in tomato and red wine sauce
BIANCHETTI E CALAMARI FRITTI
Deep-fried breaded whitebait & squid served with garlic mayo and paprika
MELONE E PROSCIUTTO DI PARMA
Honeydew melon topped with Parma Ham

Mains

POLLO ALLA MILANESE
Breadcrumbs flattened chicken breast, pan-fried and served with spaghetti Napoli
PIZZA DIAVOLA
Tomato sauce, mozzarella cheese and spicy pepperoni
GNOCCHI ALLA SORRENTINA (V)
Pasta dumpling in rich tomato sauce and mozzarella
PESCE ALL'ACQUA PAZZA
Whitefish in a rich lobster sauce with potatoes
LASAGNA
Baked layers of pasta, Bolognese sauce, béchamel & cheese

Desserts

HOMEMADE TIRAMISU
CHOCOLATE FUDGE CAKE AND ICE CREAM
SELECTION OF 2 SCOOPS OF ICE CREAM

TUESDAY - FRIDAY 12:00PM - 4:00PM
2 COURSES £15.95 -- 3 COURSES £19.95

Dinner Menu

Starters

BRUSCHETTA PANCETTA E FUNGHI
Toasted ciabatta with creamy mushrooms & pancetta
ZUPPA DEL GIORNO
Fresh homemade soup of the day (please ask your server)
IL MISTO MARE
Prawns cocktail & fish cake
BIANCHETTI E CALAMARI FRITTI
Deep-fried breaded whitebait & squid served with garlic mayo and paprika
POLPETTE & NDUJA
Meatballs served with Nduja tomato sauce & toasted bread

Mains

POLLO VALDOSTANA
Breadcrumbs flattened chicken breast, topped with mozzarella & ham, fried and served with spaghetti Napoli
PIZZA CALABRESE
Tomato sauce, mozzarella cheese, spicy pepperoni & nduja
SCALOPPINA DI VITELLO
Flattened veal scallops served with saffron rice
PESCE ALL'ACQUA PAZZA
Whitefish in a rich lobster sauce with potatoes
TORTINO DI MELANZANE (V)
Baked aubergines with eggs, mozzarella cheese, béchamel and croutons served with tomato sauce

Desserts

HOMEMADE TIRAMISU
CHOCOLATE FUDGE CAKE AND ICE CREAM
APPLE PIE SERVED WITH VANILLA ICE CREAM

TUESDAY - FRIDAY 4:00PM - 10:00PM
2 COURSES £19.95 -- 3 COURSES £23.95

TO DISCUSS ANY ALLERGENS PLEASE SPEAK TO YOUR SERVER OR A MEMBER OF STAFF WHO WILL BE ABLE TO ASSIST.